

**Amendments to the Claims:**

*This listing of claims will replace all prior versions, and listings, of claims in the application.*

**Listing of Claims:**

Claims 1 – 17 (cancelled)

Claim 18 (new) A method of making a food product consisting of the steps of, in sequence:

- (1) forming chips by
  - (a) preparing a mixture by selecting an amount of grain product, an amount of salt, an amount of water, and an amount of shortening, thereafter heating said shortening, and combining all of said grain product, said salt, said water, and said shortening;
  - (b) forming said mixture into a ball;
  - (c) flattening said ball into a disc;
  - (d) cutting said disc into the desired shapes;
  - (e) cooking said desired shapes to form a chip;
  - (f) repeating steps (a) through (e) to form a plurality of chips;
- (2) applying a lower layer of cheese on a lower chip;
- (3) jerking a quantity of meat, said meat having a flavor;
- (4) applying said quantity of jerked meat to said layer of cheese;
- (5) applying an upper layer of cheese to said layer of jerked meat;
- (6) placing an upper chip on top of said jerked meat, said, said lower chip, said lower layer of cheese, said layer of meat, said upper layer of cheese

and said upper chip forming an assembly; and

(7) pressing said assembly together, whereby said step of pressing is sufficient to keep the components of said assembly together while preserving said flavor of said meat.

Claim 19. (New) The method of Claim 18 in which said quantity of jerked meat is between 0.1g and 10.0 g.

Claim 20. (New) The method of Claim 19 in which said selected amount of cheese is between 0.1 g and 10.0 g.

Claim 21. (New) The method of Claim 18 in which said grain product is corn.

Claim 22. (New) The method of Claim 18 in which said meat is beef.

Claim 23. (New) The method of Claim 18 in which said shortening is vegetable shortening.

Claim 24. (New) The method of Claim 18 in which said chips are between 0.1 cm and 0.5 cm thick and are between 2.0 cm and 4.0 cm wide.

Claim 25. (New) A method of making a food product consisting of the steps of, in sequence:

(1) providing an upper chip and a lower chip, each of said upper and lower chips having a thickness of between 0.1

cm and 0.5 cm and a width of between 2.0 cm and 4.0 cm;

(2) providing a lower cheese component in an amount of between 0.1 g and 10.0 g and placing said lower cheese component on said lower chip;

(3) providing a meat component in an amount of between 0.1 g and 10.0 g and placing said meat component on said lower cheese component, said meat component having a flavor;

(4) providing an upper cheese component in an amount of between 0.1 g and 10.0 g and placing said upper cheese component on top of said meat component;

(5) placing said upper chip on said upper cheese component to form a food article; and

(6) pressing said food article together, whereby said step of pressing is sufficient to keep the components of said food article together while preserving said flavor of said meat.

**Claim 26. (New) The method of Claim 25 wherein said chips are corn chips.**

**Claim 26. (New) The method of Claim 25 wherein said meat component is a jerked meat.**

**Claim 27. (New) The method of Claim 26 wherein said jerked meat is beef.**

Claim 28. (New) A method of making a food product consisting of the steps of, in sequence:

- (1) providing an upper chip and a lower chip, each of said upper and lower chips having a thickness of between 0.1 cm and 0.5 cm and a width of between 2.0 cm and 4.0 cm;
- (2) providing a meat component in an amount of between 0.1 g and 10.0 g and placing said meat component on said cheese component, said meat component having a flavor;
- (3) providing a cheese component in an amount of between 0.1 g and 10.0 g and placing said cheese component on top of said meat component;
- (5) placing said upper chip on said cheese component to form a food article; and
- (6) pressing said food article together, whereby said step of pressing is sufficient to keep the components of said food article together while preserving said flavor of said meat.

Claim 29. (New) The method of Claim 28 including the further step of providing a cheese component on said lower chip before the step of providing said meat component on said lower chip.

Claim 30. (New) The method of Claim 28 wherein said chips are corn chips.

Claim 31. (New) The method of Claim 28 wherein said meat component

is a jerked meat.

Claim 32. (New) The method of Claim 32 wherein said jerked meat is beef.